

(19)日本国特許庁 (J P)

(12) 公 開 特 許 公 報 (A)

(11)特許出願公開番号

特開平8－56562

(43)公開日 平成8年(1996)3月5日

(51)Int.Cl. ⁶	識別記号	序内整理番号	F I	技術表示箇所
A 2 3 B 7/08		7417-4B		
A 2 3 L 1/212	A			

審査請求 有 請求項の数 1 書面 (全 2 頁)

(21)出願番号	特願平6-223909	(71)出願人	594156374 中山 瑛 沖縄県石垣市浜崎町2-1-40
(22)出願日	平成6年(1994)8月16日	(72)発明者	中山 瑛 沖縄県石垣市浜崎町2-1-40
		(74)代理人	弁理士 池田 清美

(54)【発明の名称】 パパイアの梅シロップ煮

(57)【要約】

【目的】 梅シロップによりパパイアの果実を煮ることによって、パパイア独特の臭みを抑え、パパイアを加工果実として食べ易くする。

【構成】 表皮を剥き所要大きさに裁断した完熟2～3日前のパパイアの果実を、砂糖25～35%の梅シロップとガムシロップとを略1：2の割合で混ぜたシロップにより少なくとも10分間煮込み、その煮汁と共に保存する。

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【特許請求の範囲】

【請求項1】 表皮を剥き所要大きさに裁断した完熟2～3日前のパパイヤの果実を、砂糖25～35%の梅シロップとガムシロップとを略1：2の割合で混ぜたシロップにより少なくとも10分間煮込み、その煮汁と共に保存することを特徴とするパパイヤの梅シロップ煮。

【発明の詳細な説明】

【0001】

【産業上の利用分野】この発明は、完熟前のパパイヤの果実をシロップで煮ることにより加工食品として保存で

【0002】

【従来の技術】パパイヤの果肉は黄色で甘い、果肉には独特の臭いがあるので、熱帯産の美味しい果物でありながら、その臭いを嫌ってパパイヤを食べない者もいる。また完熟した果肉は柔らか過ぎて保存加工が困難なことから、消費地域も極めて狭い範囲に制限されている。そこで完熟前の果実を加工して保存することが試みられている。完熟前の果実は甘みや酸味もない淡泊なもので、果物としての旨味は乏しいが、加工に適した硬さを有し、また砂糖煮により果肉は甘く柔らかいものとなる。

【0003】

【発明が解決しようとする課題】しかしながら、完熟前の果実をガムシロップで煮ただけでは臭みが残る。このパパイヤの臭いはカラメルシロップや黒砂糖で煮ることにより抑えることはできるが、この場合には煮汁の色が果肉に移ってパパイヤの色合いが失われ、商品価値の著しい低下を招く。この発明は上記事情から考えられたものであって、その目的は、極めて簡単な手段でパパイヤ独特の臭いを抑えることができ、また味もまろやかで適度の酸味を有するパパイヤの梅シロップ煮を提供することにある。

【0004】

【課題を解決するための手段】上記目的によるこの発明は、砂糖25～35%の梅シロップを混ぜたガムシロップにより、表皮を剥き所要大きさに裁断した完熟2～3日前のパパイヤの果肉を、少なくとも10分間煮込み、その煮汁と共に保存するというものである。

【0005】この発明における梅シロップとは、青梅を砂糖漬することにより生ずる梅汁のことで、青梅2Kgに砂糖600grを加えて所要期間漬けておくと、500～600grの梅汁が生じて砂糖30%の梅シロップ

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となる。この梅シロップだけで完熟前のパパイヤの果肉を煮ると、梅の酸味が強いのでシロップ煮でも果肉の甘みが抑えられ、また酸っぱくなってパパイヤ独特の味が無くなるので、梅シロップをガムシロップと約1：2の割合で併せて使用する。

【0006】ガムシロップは砂糖が25～35%のものを使用するのが好ましく、ガムシロップ中の砂糖が多すぎると、煮ている間に煮汁が飴状となって、果肉の取出しが難しくなり、取出の際の果肉の崩れともなる。

【0007】

【作用】この発明では、梅汁により果肉に酸味が生ずると共に梅の香によりパパイヤ独特の臭いが抑えられ、また色合いも損なわれずシロップにより甘みもまして全体的にまろやかなものとなる。

【0008】

【実施例】完熟3日前の果実の表皮を剥き、縦に幾つかに割って長方形に大きさを揃え、舟底形に整形する。この果肉1kgに対して、30%ガムシロップ400cc、砂糖30%の梅シロップ200ccとを混ぜたシロップを準備する。上記果肉を浅底の大鍋に並べ入れてから、上記シロップを注ぎ入れて10分間ほど適当に揺すりながら普通に煮る。

【0009】煮上がった果肉は黄色で梅の香りがしてパパイヤの臭みが抑えられ、味は適度な梅の酸味を有し、全体的に甘酸っぱくまろやかなものとなる。また煮汁と一緒にバックにつめて保存すると、シロップの糖分の浸透により甘みが増し、味は一層まろやかとなって香りも更によくなり、果肉の色も変わることなくパパイヤの黄色のままとなる。

【0010】

【発明の効果】この発明は上述のように、パパイヤの完熟前の果肉を梅シロップを混ぜたガムシロップで煮たことから、果肉にしみた梅汁により酸味が生ずると共に梅の香によりパパイヤ独特の臭いが抑えられ、また色合いも損なわれずシロップにより甘みもまして全体的にまろやかなものとなる。

【0011】したがって、パパイヤの果実を無駄にすることなく加工果実として賞味することができ、またパパイヤを含むパパインと梅エキスによる人体への効用により健康食品として役立て得る。

【0012】しかも梅シロップを加えたガムシロップで煮るだけでよいから、加工に大掛かりな設備や特別な技術も必要としないのでコスト高とならず、小規模な企業でも実施し得るなどの特長を有する。

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PAT-NO: JP408056562A
DOCUMENT-IDENTIFIER: JP 08056562 A
TITLE: PAPAYA COOKED WITH
PLUM SYRUP
PUBN-DATE: March 5, 1996

INVENTOR-INFORMATION:

NAME	COUNTRY
NAKAYAMA, AKIRA	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NAKAYAMA AKIRA	N/A

APPL-NO: JP06223909
APPL-DATE: August 16, 1994

INT-CL (IPC): A23B007/08 , A23L001/212

ABSTRACT:

PURPOSE: To obtain a processed fruit of papaya pleasantly eatable by cooking papaya fruit with a plum syrup and suppressing the

smell characteristic to papaya.

CONSTITUTION: Papaya fruit, which is in 2 to 3 days before full ripeness, is cut into an adequate size after the rind is peeled. They are cooked with a syrup made of a plum syrup and a gum syrup containing 25-35% of sugar in a ratio of about 1:2 at least for 10min. The cooked papaya pieces are preserved together with the soup.

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DETAILED DESCRIPTION

[Detailed Description of the Invention]

[0001]

[Industrial Application]In this invention, the fruits of the papaya in front of full ripeness are boiled with syrup.

Therefore, it is related with plum syrup ** of the papaya it enabled it to save as a processed food.

[0002]

[Description of the Prior Art]Although the pulp of a papaya is sweet in yellow, since there is a peculiar smell in pulp, though it is tropical delicious fruit, there are also those who dislike the smell and do not eat a papaya. Since the pulp which attained full maturity is too soft and preservation processing is difficult for it, it is restricted to the range in which a consumer place region is also very narrow. Then, to process and save the fruits in front of full ripeness is tried. Although the fruits in front of full ripeness also have neither sweet taste nor an acid taste and the taste as fruit is [frank] scarce, it has hardness suitable for processing, and pulp becomes a sweet soft thing by *****.

[0003]

[Problem(s) to be Solved by the Invention]However, a bad smell remains only by boiling the fruits in front of full ripeness with gum syrup. Although the smell of this papaya can be stopped by boiling with caramel syrup or brown sugar, the color of stock moves to pulp in this case, the tone of a papaya is lost, and remarkable deterioration of commodity value is caused. It is in providing plum syrup ** of the papaya in which this invention is considered from the above-mentioned situation, and that purpose can stop a smell peculiar to a papaya by a very easy means, and the taste also has a mellow and moderate acid taste.

[0004]

[Means for Solving the Problem] This invention for the above-mentioned purpose will boil pulp of a papaya two to three days [which stripped epidermis and were judged in a necessary size with gum syrup with which plum syrup of 25 to 35% of sugar was mixed] before full ripeness for 10 minutes, if small, and it saves it with that stock.

[0005] Plum syrup in this invention is Japanese apricot juice produced by carrying out the candied food of the unripe ume, and if sugar 600gr is added to 2 kg of unripe ume and it soaks in it during the necessary period, Japanese apricot juice of 500 - 600gr will arise, and it will become plum syrup of 30% of sugar. Since sweet taste of pulp will be stopped also by syrup ** since the acid taste of a plum is strong, and it will become sour and a taste peculiar to a papaya will be lost if pulp of a papaya in front of full ripeness is boiled only with this plum syrup, plum syrup is collectively used at gum syrup and about 1:2 rate.

[0006] If it is preferred that sugar uses 25 to 35% of thing as for gum syrup and there is too much sugar in gum syrup, while boiling, stock will become candy-like, drawing of pulp will become difficult, and it will also serve as collapse of pulp at the time of being extraction.

[0007]

[work --] for In this invention, an acid taste arises in pulp by Japanese apricot juice, a smell peculiar to a papaya is stopped with a scent of a plum, tone is not spoiled, either, but sweet taste will also become mellow on the whole with syrup.

[0008]

[Example] Epidermis is stripped from the fruits three days before full ripeness, it divides into some perpendicularly, a size is arranged with a rectangle, and it operates orthopedically to a boat-bottom shape. The syrup with which gum syrup 400cc and plum syrup of 30% of sugar 200cc were mixed 30% is prepared to 1 kg of this pulp. After arranging the above-mentioned pulp in the cauldron of a shallow bottom, it boils ordinarily, pouring out the above-mentioned syrup and shaking suitably for about 10 minutes.

[0009] There is the scent of a plum in the boiled-up pulp in yellow, and the bad smell of a papaya is stopped, and the taste has an acid taste of a moderate plum and becomes a mellow thing sweet-sour on the whole. If it puts and saves in a pack together with stock, sweet taste becomes still mellower [increase and the taste] by osmosis of sugar of syrup, and it will become as [the yellow of a papaya], without a scent's also becoming still better and also changing the color of pulp.

[0010]

[Effect of the Invention] This invention from having boiled the pulp in front of the full ripeness of a papaya as mentioned above with the gum syrup with which plum syrup was mixed. An acid taste arises by the Japanese apricot juice which permeated pulp, a smell peculiar to a papaya is stopped with the scent of a plum, tone is not spoiled, either, but sweet taste will also become mellow on the whole with syrup.

[0011]Therefore, it can profit as health food according to the use to the human body by papain and the plum extract which can be relished as processed fruit, without making the fruits of a papaya useless, and a papaya contains.

[0012]And since what is necessary is just to boil with the gum syrup which added plum syrup, since neither large-scale equipment nor special art is also needed for processing, it does not become a high cost, but has the feature of being able to carry out also in a small-scale company.

[Translation done.]

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CLAIMS

[Claim(s)]

[Claim 1]Plum syrup ** of a papaya boiling fruits of a papaya two to three days [which stripped epidermis and were judged in a necessary size] before full ripeness for 10 minutes with syrup with which plum syrup of 25 to 35% of sugar and gum syrup were mixed at a rate of the abbreviation 1:2 if small, and saving them with the stock.

[Translation done.]